

TORRE DI LUNA

SAUVIGNON DELLE VENEZIE IGT

NAMED AFTER A LOCAL TOWN TOWER, TORRE DI LUNA EXEMPLIFIES THE BEST OF TRENTINO'S VALUE WINES. THESE HIGHLY AROMATIC WINES ARE VINIFIED ONLY IN STAINLESS STEEL TO PRESERVE EACH VARIETAL'S DELICATE, LAYERED AROMAS. CRAFTED FOR EVERYDAY DRINKING, TORRE DI LUNA IS A LINE OF APPROACHABLE WINES THAT PAIRS EASILY WITH A VARIETY OF CUISINES.

TASTING NOTES

Intense ruby red color. The bouquet of the nose is intense with aromas of fresh fruit, like red berries and hints of spice and a touch of smokiness. Good structure with smooth tannins and a nice, long finish.

FOOD PAIRINGS

Ideal with red meat, game and aged cheeses.

VINEYARD & PRODUCTION INFO

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|---------------------------|------------------------------|
| Vineyard location: | Vallagarina |
| Soil composition: | Calcareous, sandy and pebbly |
| Training method: | Simple Pergola and Guyot |
| Elevation: | 100- 200 m a.s.l. |
| Vines/hectare: | 4,000-6,000/Ha |
| Exposure: | Southeast and Southwest |
| Vine Age: | 10 -30 years |
| Harvest time: | September, manual harvest |
| First vintage: | 2002 |

WINEMAKING & AGING

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|---------------------------------|---|
| Varietal composition: | 95% Cabernet Sauvignon, 5% Cabernet Franc |
| Maceration technique: | On the skins for 12 days |
| Fermentation container: | Stainless steel tanks/ 8-9 days at 82°F |
| Type of aging container: | 50% stainless steel tanks - 50%barriques, tonneaux, big oak barrels |
| Length of aging: | 12 months |
| Length of bottle aging: | 2 month |

TECHNICAL DATA

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|------------------------|---------|
| Alcohol: | 13 % |
| Residual sugar: | 2.5 g/L |
| Acidity: | 5.5 g/L |
| Dry extract: | 30 g/L |

PRODUCER PROFILE

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|---------------------------|-----------------------|
| Estate owned by: | Gaierhof, Togn Family |
| Winemaker: | Goffredo Pasolli |
| Winery Production: | 500,000 bottles |
| Region: | Trentino Alto Adige |



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